Cristo di Campobello's Adènzia Bianco Doc Sicilia

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Writing about this Agrigento company is always a discovery since everyone who wears the "shirt" of Cristo di Campobello, from the owner family to the cellarman, is always involved in a race for excellence, fuelled by the sun energy that also smells of Sicily.

Adènzia Bianco Doc Sicilia 2022 successfully mixes freshness and personality. It possesses harmony, pleasantness, structure, and a particular identity, which always adds a little something extra for the taster. A marriage between two white vines reflecting the island's enormous development, Grillo and Insolia, carefully cultivated and now savored combined in this ideal "Sicilian knowing how to listen" (which is none other than the meaning of Adènzia).

2022 is an interesting vintage for these two vines: the cellar processing, in particular, allows us to realize from the aromatic perspective that we are dealing with a wine that will continue to grow a lot in the following years. The colour is excellent with bright greenish reflections. Our panel of tasters detected bergamot, tropical notes up to passion fruit, and a floral component that reminded them of white Sicilian spring flowers.

The wine is complete in the mouth, with a well-balanced sapidity and an acidity that underlines its enormous potential longevity.

Excellent with fish and shellfish couscous, a winner with grilled fish, but it is also perfect as an aperitif.

Company Profile

After decades spent tending the vines grew the vision of a new enological path to follow, driven by the wish to attain the highest quality. The appropriate location, an extraordinary microclimate, qualified human resources have given life to “Cristo di Campobello”, born into an uncontaminated land that displays infinite environmental nuances and carries with it local religious tradition, a land cultivated with passion, devotion and experience from three family men. Thirthy-five hectares of vineyards in the soil of Campobello di Licata, near Agrigento, Sicily. Deep soil, calcareous and chalky, spread over hills between 230 and 270 meters above sea level, just 8,000 meters from the coast. Limited production, following the fortunes of each vintage, only fully ripe grapes hand harvested, separate vinification of each variety, to respect and preserve the characteristics of the unique land. Only some of the choices made by Cristo di Campobello in an endeavor to achieve the level of quality sought from the outset.

Cristo di Campobello

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